INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

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Mary Margaret McBride Endorses Canned Foods

Mary Margaret McBride, one of America's foremost food authorities, recently discussed canned food recipes with Maggi McNellis on "Celebrity Talk," a radio interview program originating from New York City, and broadcast to 260 cities from coast to coast.

Miss McBride recounted her recipe for "Chaos," a random amalgam of canned products which she described in her recent autobiography, *A Long Way from St. Louis*. The Maggi McNellis interview series, "Celebrity Talk," is a new addition to the N.C.A.'s continuing Consumer and Trade Relations Program.

Arranging for interviews with celebrities on their use of canned foods was begun under the N.C.A. Consumer and Trade Relations Program last fall and so far Barry Sullivan, the film and TV star; Hermione Gingold, commedienne; and Edward Mulhare, leading man of "My Fair Lady," have commented on and endorsed canned foods. The new "Celebrity Talk" series involves a different producer and affords better opportunity for planning and editing the recorded interviews. Efforts will be made to announce forthcoming interviews far enough in advance of the release date to enable members to hear the program when it is listed in their local programs.

Each interview will be repeated also in the Maggi McNellis syndicated column, appearing one to two weeks later.

New Canned Foods Slogan Is Subject of Publicity Effort

A special publicity effort to circulate the canning industry slogan, "Nature's Best is Better Canned!" was inaugurated this week under the Consumer and Trade Relations Program. Pictures and press releases were sent to retailing trade papers, canning magazines, scientific journals, seafood and institutional trade publications. The slogan was created by the N.C.A. Convention Program Committee.

At each of the various Convention sessions a trio of singers from Jack Morton Productions, Inc., sang specially written ballads incorporating the slogan. They wore costumes appropriate to each group before which they appeared. For instance, for the Raw Products Session they were dressed as farmers, for the Research Sessions as laboratory technicians, in oilskin slickers for the Fishery Products group, etc. Photos were made of the trio on each occasion and the different publications are receiving the picture most suitable to their special coverage.

The press releases also were differently slanted toward the special readership of the publication, but all of them contained an explanation of the slogan showing that it was adopted to indicate the quality principles under which canners operate. "Only the best is chosen; none of the flavor or nutritive content is lost; canned foods are available everywhere, all-year round in a ready-to-eat form. In short, nothing is lost except inconvenience when products are canned."

The slogan will be featured wherever possible by N.C.A. during the year, and some individual members have already begun to use it in their stationery and literature.

Slogan Transcripts Available

Tape recordings and records of the songs incorporating the new industry slogan, as presented in Chicago, are available for *non-commercial use*. They were made by N.C.A. in response to numerous requests from the membership. The record transcriptions are standard 12-inch 33⅓ speed, and are priced at $4.50 each. The tape recordings are standard 7½ inches per second, price $3.00 each. Orders should be addressed to the Convention Department, National Canners Association, 1133 20th St., N. W., Washington 6, D. C.

FDA Establishes Standards for Dietetic Canned Fruits

The Food and Drug Administration has issued an order establishing definitions and standards of identity for artificially sweetened packs of canned peaches, apricots, pears, cherries, fruit cocktail, and figs.

The order follows the form of the previously published FDA proposal to establish separate definitions and standards of identity for these products. The order requires that the name of each food is "artificially sweetened ....." the blank being filled in with the name of the fruit.

The order was published in the *Federal Register* of March 25 and will be effective 60 days later, except as to any of its provisions that may be stayed by the filing of objections within 30 days. The FDA will announce the filing of objections or the lack of objections.

Text of the FDA order is reproduced on pages 145-146.

N.C.A. Statistics Handbook

The 1959 edition of the Canners' Statistical Handbook was mailed this week to N.C.A. members.

The handbook contains approximately 100 loose-leaf pages of general industry statistics and detailed data on production, consumption, stocks, shipments, and exports of individual canned food products. This handbook brings up to date and considerably expands the handbook first published in 1953. A number of series of data maintained in the Statistics Division have been brought together under one cover for ready reference.

The handbook is printed on 8½ x 11" loose-leaf pages for insertion in a standard three-ring binder.

Each N.C.A. member has been mailed only one copy in the initial mailing. A limited number of additional copies will be made available to each member who requests them.

1958 Packs of Vegetables

Reports on the 1958 packs of canned peas and carrots, mixed vegetables, and succotash have been issued by the N.C.A. Division of Statistics.

Peas and Carrots

Region	1957	1958
	(actual cases)	
Northeast	114,830	92,654
Midwest	1,137,681	874,420
West	608,151	550,595
U. S. Total	1,860,662	1,517,669

Mixed Vegetables

The 1958 pack of canned mixed vegetables totaled 2,319,712 actual cases compared with the 1957 pack of 1,598,036 cases.

Succotash

The 1958 pack of canned succotash (lima beans and corn) totalled 384,292 actual cases compared with the 1957 pack of 522,937 cases.

1958 Pack of Canned Spinach and Other Greens

The 1958 pack of canned spinach totaled 5,211,041 actual cases compared with the 1957 pack of 6,230,037 cases, according to a report by the N.C.A. Division of Statistics.

The Division also has issued reports on the 1958 packs of turnip greens, mustard greens, and other greens.

	1957	1958
	(actual cases)	
Spinach	6,230,037	5,211,041
Turnip greens	1,127,237	1,367,789
Mustard greens	633,091	759,945
Other greens	392,326	395,544

Spinach

State	1957	1958
	(actual cases)	
Maryland	127,929	239,450
Ark., No., and Okla.	1,424,422	1,725,602
California	3,349,974	1,984,864
Other states	1,327,712	1,261,125
U. S. Total	6,230,037	5,211,041

Turnip Greens

State	1957	1958
	(actual cases)	
Georgia	84,239	150,708
Maryland	17,336	46,498
Ozarks	656,189	651,210
Texas	(a)	41,239
Other states	369,473	478,134
U. S. Total	1,127,237	1,367,789

(a) Included in other states.

Mustard Greens

State	1957	1958
	(actual cases)	
Ga. and Md.	13,774	29,349
Ozarks	452,059	470,159
Texas	(a)	37,987
Other states	166,658	222,453
U. S. Total	633,091	759,948

(a) Included in other states.

Other Greens

State	1957	1958
	(actual cases)	
Ga. and Md.	(a)	62,051
Ozarks	(a)	232,321
Other states	(a)	101,172
U. S. Total	392,326	395,544

(a) Pack by states not reported.

Stocks of Canned Vegetables on March 1 and Season Shipments

Reports on canners' stocks and shipments of canned asparagus, green and wax beans, beets, carrots, corn, peas, and spinach have been issued by the N.C.A. Division of Statistics, and detailed reports covering the March 1 stock and shipment situation have been mailed to all canners of these products.

	Carryover month	Supply 1957-58	Supply 1958-59	Canners' Stocks, March 1 1958	Canners' Stocks, March 1 1959	Season Shipments to March 1 1958	Season Shipments to March 1 1959
		(thousands of actual cases)					
Asparagus	March	8,613	9,185	1,098	1,623	6,915	7,561
Green and wax beans	July	*31,075	*31,593	12,460	12,810	18,615	18,783
Beets	July	*12,073	*11,260	5,656	5,315	6,417	5,944
Carrots	July	*3,334	*3,727	1,520	1,824	1,814	1,903
Corn	Aug.	43,149	37,258	19,784	14,140	23,365	23,118
Peas	June	41,708	41,605	15,928	17,705	25,780	23,900
Spinach	March	7,833	6,969	1,758	1,128	6,075	5,841

*Includes pack from July 1 to March 1.

C&TR Map Mailed to Growers and Agricultural Affiliates

Mailings of "A Canner's View of the United States" maps were made this week to about 700 persons in agricultural and related activities.

The map, first issued last summer as one of the projects of the N.C.A. Consumer and Trade Relations Program, was recently reviewed in the *Kiplinger Agricultural Letter*, and from this item a large number of requests for copies came in and have been filled by the Information Division. An additional mailing is planned to a list of selected vo-ag teachers. The Kiplinger inquiries included agricultural colleges, universities, and students, a large number of growers, federal and state agricultural agencies, banks, agricultural publications, and suppliers to farmers.

The original distribution of the map was made to newspaper and magazine food editors, and subsequent mailings covered members of N.C.A. and others on the C.&T.R. mailing list, home economics teachers, consultants, and supervisors, school lunch supervisors, and farm broadcasters.

Canners League of California

Paul V. Rea of United States Products Corp., Ltd., San Jose, was elected president of the Canners League of California at the League's 55th annual meeting. W. F. Allewelt, Jr., of Turlock Cooperative Growers, Modesto, was elected vice president.

Continued in office were M. A. Clevenger, executive vice president; R. J. Marsh, secretary-treasurer; and E. B. Murphy, assistant secretary.

New Jersey Canners Assn.

John B. Morello, Minot Food Packers, Inc., Vineland, was elected president of the New Jersey Canners Association at that group's annual convention recently.

Clinton D. Nelson, H. J. Heinz Co., Salem, was elected vice president. Newlin B. Watson, R. S. Watson & Son, Greenwich, was reelected secretary-treasurer.

USDA Plentiful Foods List

The USDA Plentiful Foods List for May does not include peas. Items on the USDA list are chickens, eggs, turkeys, pork, lard, vegetable fats and oils, milk and dairy products, and celery.

Benson Makes Public Call for Action on Farm Legislation

Secretary Benson made a "frank appraisal" of today's challenges and opportunities in agriculture, in an appearance as principal speaker at the annual Farm and Home Week meeting at Cornell University March 24.

The Secretary stated that the cost of farm programs is "staggering—it is indefensible." The government investment in price supported commodities is now $9 billion and it will probably "exceed $10 billion by the end of the next fiscal year."

The Secretary said, "It is apparently impossible for a Secretary of Agriculture to deal effectively with the present critical problems of agriculture always on the basis of just necessity or just economics—he must sometimes face up to the politics. If we are to have sound farm programs, we must have sound politics accompanied by sound economics."

He stated that there is nothing disgraceful in the word "politics" or in the word "politician," but he asserted that "in the past there has been an over-emphasis on political approaches to farm problems which are basically economic."

Stating that he is required to administer the "most costly, irrational, hodge-podge program ever patched together," he asked, "Do you think that as a farmer, the son of a farmer, yes, the grandson of a farmer, and as a former county agent, and now as a spokesman for farmers, I enjoy for one minute the distinction of administering the third largest item in the federal budget? Of course not."

He said that his opponents are unable to agree on a constructive solution of the farm dilemma. "Really the only general agreement among my opponents is this: 'Let's saddle Benson with all the ills of agriculture, and especially with the cost of the mess we helped create for him.'"

He cited results of a recent poll by a farm magazine. In that poll, he said, "55 percent voted for 'no supports, no controls, no floors, free market prices, get the government clear out' . . . another 15 percent favored emergency supports only . . . another 8 percent wanted adjustment supports" such as are recommended by the Administration. Only 22 percent, he said, "wanted more government price help. This nationwide poll showed that 8 out of 10 of the farmers want greater freedom and less government in farming. If this is what farmers want, what are we waiting for? What is Congress waiting for? We've made our recommendations. Why don't they act?"

Secretary Benson also paid high tribute to Dean W. I. Myers as an outstanding leader and pointed out that nearly all of his life has been devoted to agriculture. Mr. Benson said that Dean Myers has been a tower of strength standing for the best interests of American farmers.

Two Farm Journals Feature Articles on Canned Foods

Canned foods features are carried in recent issues of two farm journals.

The April issue of *Progressive Farmer* has an article entitled "Good Meals from Cans," describing a salmon roll up supreme, with a half-page colored illustration. The other half is devoted to recipes which include canned salmon, peas, pimientos, mushrooms, grapefruit sections, peaches, corned beef hash, whole kernel corn, and chili sauce. The copy includes these statements: "Good meals do come from cans. This modern miracle helps thousands of homemakers daily make eating more interesting, more convenient and more economical. The well filled pantry of canned foods will help the homemaker prepare a meal in a few minutes when unexpected guests drop in. Canned foods can supply any course from meat to dessert."

The March 21 issue of *Nebraska Farmer* carries a corn soup photo and a lead recipe with an N.C.A. credit line. The recipe is for chicken corn gumbo and uses one can each of tomatoes and okra and two cans of whole kernel corn.

This Week

Clementine Paddleford, food editor of *This Week* magazine, featured canned peas in her "How America Eats" article on Sunday, March 22. The article was entitled "It's A Bargain Year For Peas!"

Miss Paddleford began, "Little green pea, democrat of the vegetable kingdom, is a top favorite on American menus. Chefs tell me so; home cooks declare it. And why not? The pea is the perfect mix-mate, fitting itself into a gourmet banquet, yet happily at home in an everyday stew.

"There is still another good reason for green peas' frequent menu appearance. Pea producers picked plenty of peas last season and canned stocks crowd the grocery shelves—a budget bonanza. The present supply is around a billion cans of which 172 million represent the carry over.

"Bargains in peas, thanks to Nature's good humor—a bumper crop for two seasons. Thanks again to the researching agronomists and horticulturists—to the government agencies, to the canning industry. All working together they constantly improve production and processing methods."

The recipes in the article are Creamed Peas and Chipped Beef Luncheon, Spicy Peas and Meat Balls, Remoulade Luncheon Salad, and Chive Peas Deluxe. In addition to canned peas, other canned foods included in the recipes are dried beef and shrimp.

The article is illustrated with an attractive black and white photograph of Creamed Peas and Chipped Beef Luncheon and a photograph of workers in a canning plant checking the quality of peas.

This Week is the Sunday picture magazine with 40 metropolitan newspapers in major market areas. It has a combined circulation of approximately 13 million.

Family Weekly

The March 22 issue of the Family Weekly Cookbook food feature is "Easter Buffet" and has as its main course Frosted Buffet Ham. The canned ham is basted and garnished with canned pineapple. A color photograph shows the frosted ham ready to serve.

Food Editor Melanie De Proft describes the meal, "Hostess and guests take pleasure in the informality of a buffet supper." *Family Weekly* is a Sunday supplement magazine distributed nationally with daily newspapers.

Parade

On Sunday, March 29, Beth Merriman, food editor, *Parade* magazine, uses canned peas in the feature recipe in her article "Dutch treat: hearty and good."

The article begins, "The Dutch are good cooks and hearty eaters, and thrifty to boot." The recipe using peas, Hollandaise Biefstuk, "solves that leftover-meat problem." An attractive black and white photograph showed how to serve the "biefstuk" meal.

Parade is a Sunday supplement magazine that appears in 62 metropolitan newspapers with a combined circulation of 9 million.

Status of Legislation

The Easter recess has been scheduled for March 26-April 6 inclusive.

Agricultural trade development—A number of bills to amend and extend P. L. 480 have been introduced and referred to the Agriculture Committees.

Clayton Act—S. 726 (Sparkman and others), to make all future orders of the FTC self-executing and to provide penalties of $5,000 daily for violations of consent decrees, was passed by the Senate March 18. H. R. 2977 (Celler), a similar bill, is pending before the House Judiciary Committee.

Consumer expenditures—H. R. 4420 (Zablocki of Wis.), to authorize the FTC to conduct an investigation which would include a determination of what portion of consumer expenditures for food and other farm products is realized by the farmer, the processor, the distributor, and others, has been referred to the House Commerce Committee.

Co-op jurisdiction—H. R. 200 (Mason of Ill.), to transfer jurisdiction over cooperatives' pricing from USDA to the Justice Dept., has been referred to the House Judiciary Committee.

Co-op taxation—The Secretary of the Treasury has submitted a proposed draft of legislation designed to "ensure the ultimate payment of a single tax on cooperative income," but bills embodying the Administration recommendations have not been introduced.

Fair trade—S. 1083 (Humphrey and Proxmire), to amend the Federal Trade Commission Act to authorize proprietors of trade-marked goods to control the resale prices of their distributors, has been referred to the Senate Commerce Committee. H. R. 1253 (Harris of Ark.), an identical bill, was the subject of public hearings by the House Commerce Committee March 16-25.

FDA artificial coloring—The Secretary of Health, Education, and Welfare has announced that the Department will support legislation designed to assist FDA in regulating the use of artificial coloring in foods, drugs, and cosmetics, but bills for that purpose have not yet been introduced.

Federal preemption—H. R. 3 (Smith of Va.), to modify the doctrine of federal preemption in such a way that a state law would not be nullified by a federal law on the same subject unless the federal law so provided, was approved by a House Judiciary Subcommittee March 5.

Food stamps—A number of bills designed to facilitate distribution of surplus foods to needy familes have been introduced and referred to the Agriculture Committees.

Industrial uses—Bills to provide programs of research on industrial uses of agricultural commodities were the subject of public hearings by a House Agriculture Subcommittee Feb. 18-20 and March 2-11.

Labor-management practices—S. 505 (Kennedy-Ervin), to establish safeguards against improper practices in labor organizations and in labor-management relations, was approved by the Senate Labor Committee March 25, and a clean bill, S.1555, was ordered reported.

Similar bills were the subject of public hearings by a House Labor Subcommittee March 3-4, 10-11, and 17-18; hearings resume April 8.

Marketing of potatoes—S. 17 (Smith of Maine), to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, has been referred to the Senate Agriculture Committee.

Marketing of turkeys—S. 430 (Engle) and H. R. 1344 (Sisk of Calif.), to provide for controls on the marketing of turkeys, have been referred to the Agriculture Committees.

Marketing orders and parity—H. R. 642 (Sisk of Calif.), to authorize the Secretary of Agriculture to continue a marketing order in effect even after parity is reached, has been referred to the House Agriculture Committee.

Marketing order regions—H. R. 1070 (Ullman of Calif.), to authorize the issuance of marketing orders on any or all production or marketing areas, rather than on the smallest regional area, has been referred to the House Agriculture Committee.

Premerger notification—The Attorney General has recommended legislation requiring prior notification before corporate mergers and acquisitions where the capital involved is more than $10 million. S. 442 (O'Mahoney-Kefauver), to require 60 days' notice prior to merger or acquisition of corporations having total book value of $10 million, was approved by the Senate Antitrust and Monopoly Subcommittee Feb. 9, but was returned by the Judiciary Committee to the Subcommittee for further study.

Price increases—H. R. 4934 (McGovern of S. D.), to require advance notice and public justification before effectuating price increases in industries so heavily concentrated that monopoly or the threat of monopoly is present, has been referred to the House Judiciary Committee.

Raw product bargaining—H. R. 1793 (Bow of Mich.), to authorize collective bargaining between cooperative associations of producers or handlers and processors or other purchasers, has been referred to the House Judiciary Committee.

Robinson-Patman functional discounts—S. 315 (O'Mahoney) and H. R. 929 (Rogers of Colo.), to require price differentials to wholesalers and retailers according to the character of their selling (not their buying), have been referred to the Judiciary Committees.

Robinson-Patman good faith defense—H. R. 11 (Patman), to restrict the "good faith" defense against a charge of price discrimination, has been referred to the House Judiciary Committee. S. 11 is the subject of public hearings begun by the Senate Antitrust and Monopoly Subcommittee March 17.

Unemployment compensation—H. R. 3547 (Karsten of Mo.) and other bills to amend the Social Security Act with respect to unemployment compensation, will be the subject of public hearings by the House Ways and Means Committee beginning April 7.

Wage-Hour—S. 1046 (Kennedy and others), which includes provisions to terminate the 7(b)(3), 7(c), and 13(a)(5) exemptions, and other bills to curtail exemptions and raise the minimum wage have been referred to the Labor Committees.

S. 1085 (McNamara and Clark), to provide minimum wage coverage for hired farm labor employed by large farm enterprises, has been referred to the Senate Labor Committee.

Waste disposal facilities—H. R. 322 (Byrnes of Wis.), to authorize rapid amortization of waste disposal facilities and treatment works, has been referred to the House Ways and Means Committee.

Fisheries Legislation

Construction differential subsidy—H. R. 2181 (King of Calif.), to amend the Merchant Marine Act to permit fishermen to apply for construction differential subsidies, has been referred to the House MM&F Committee.

Fisheries Cooperative Bank—H. R. 180 (Lane of Mass.), providing for establishment of a federal bank for fishery cooperative associations, has been referred to the House MM&F Committee.

Fisheries Cooperative Marketing Act—S. 23 (Smith), H. R. 2777 (McCormack of Mass.) and H. R. 3348 (Pelly of Wash.), to exempt fishery cooperatives from provisions of the antitrust laws, have been referred to the Senate Commerce Committee and the House MM&F Committee.

Fishermen's Protective Act—S. 971 (Magnuson), to amend the Fishermen's Protective Act of 1954 to broaden protection of U. S. vessels, has been referred to the Senate Commerce Committee.

Fisheries Assistance Act—A number of bills to provide a five-year program of assistance to depressed segments of the fishing industry have been introduced.

Mortgage and loan insurance—S. 555 (Butler) and H. R. 3169 (Garmatz of Md.), to amend the Merchant Marine Act to provide mortgage and

loan insurance on the cost of work in U. S. shipyards, have been referred to the Senate Commerce Committee and the House MM&F Committee.

Polluted shellfish—H. R. 1244 (Colmer of Miss.), to prohibit the importation of polluted shellfish, has been referred to the House Ways and Means Committee.

Salmon conservation—H. R. 605 (Pelly of Wash.) and other bills to prohibit the importation of salmon taken by nationals of a country that permits gill netting at certain times and places, have been referred to the House MM&F Committee.

Tuna quotas—H. R. 443 (Utt of Calif.), H. R. 447 (Wilson of Calif.) and H. R. 673 (Utt), to regulate the importation of tuna products, have been referred to the House Ways and Means Committee.

Tomato Washer Recommendations Accepted

The N.C.A. Committee on Sanitation of Canning Equipment has approved the "Tentative Recommendations For Operation, Modification and Construction of Tomato Washers" submitted by the Task Committee for Development On Sanitary Construction of Raw Fruit and Tomato Washers.

The committee felt this was of such importance that it should be published as a tentative recommendation, even though research on tomato washers is still in progress at the N.C.A. Berkeley Laboratory. The research findings may eventually indicate some changes in the recommendations, and perhaps make it possible to be more specific.

It is hoped these recommendations will assist tomato canners in improving tomato washing to reduce contamination and spoilage hazards, and washer manufacturers in supplying equipment best suited for the job, and that will reduce contamination and spoilage hazards.

Other equipment studies in progress are post cooling can handling; fruit washers; product, brine and sirup pipe lines and valves; and product conveyor belting.

Previous published equipment sanitation recommendations are "Recommendations for Operation, Modification and Construction of Drum Type Water Blanchers" and "Recommendations of Sanitary Design for Basic Horizontal Belt Conveyors for In-Process Food Products."

Tentative Recommendations for Operation, Modification and Construction of Tomato Washers

General

SCOPE

These recommendations apply to the design, materials and construction of tomato washers; modification of existing tomato washers and their operation. Other modifications for special uses may be taken up in further studies.

PURPOSE

1. To serve as a guide to builders of tomato washers which can be operated with a minimum contamination hazard, and which can be maintained in a sanitary condition.

2. To serve as a guide to users of tomato washers in their selection, purchase and operation.

3. To serve as a guide for modification of present tomato washers.

4. To serve as a guide for the design of tomato washers having maximum washing efficiency with minimum water consumption.

NEW DEVELOPMENTS

It is intended that this recommendation shall allow and encourage freedom for inventive genius and new developments. Equipment developed which is different in design, material, construction, or in other features which are, in the opinion of the manufacturer or fabricator, equivalent or better, and which accomplishes the desired results, may be substituted at any time.

JOB TO ACCOMPLISH

1. The washer should adequately remove extraneous material such as:

a. Soil particles adhering to the skin surface.

(1) Should be adequately removed from washer to prevent recontamination.

b. Loose rot.

c. Insects adhering to the skin and foliage.

d. Loose leaves and stems.

(1) Should be adequately removed from washer to prevent recontamination.

e. Microorganisms of spoilage significance.

2. The use of detergents, wetting agents and chlorine should be considered as an aid to accomplishing the above jobs and subsequent removal should be adequate to prevent carry-over into the product.

3. The washer should not damage the tomatoes during dumping and conveying through the system.

SANITARY DESIGN

1. Subsequent washings in any stage should be in water cleaner than the previous stage so that recontamination of the tomatoes will not occur.

2. Flume systems used to convey tomatoes after washing should contain fresh, clean water free from dirt, leaves, etc. The temperature of the flume water should be studied from the standpoint of microbial growth.

3. Drainage from the washer should be ample to convey all waste water without spillage.

4. All washing sections should be self-cleaning to prevent the accumulation of silt, dirt, leaves, etc.

5. It should be designed for easy cleaning, safety, and easy repair of mechanical failures.

6. All surfaces and areas should be readily accessible. This means accessible with no tools, or at most, with very simple tools and so that all surfaces and areas can be seen or felt and easily cleaned.

7. All metal surfaces in direct contact with the food product should be of stainless steel with a finish of at least 2-B, or metal of equal resistance and finish.

8. All structural parts not in direct contact with the food product should be of smooth non-corroding metal or of metal that can be coated to render it resistant to corrosion and easily cleanable.

9. Wood, fabric or belting with exposed absorbent fabric core should not be used.

10. There should be no interior ledges, recesses, pits, etc.

11. All joints should be continuously welded and ground smooth or of equal sanitary construction.

12. All external parts should be of round or tubular material where possible to avoid accumulation of debris and to permit easy cleaning. They should be sealed to prevent corrosion.

13. All pockets should be filled to facilitate self-cleaning and self-drainage.

14. Legs should be readily adjustable for height and rounded at the floor level. Screw adjustments should have internal threads with no threads exposed.

15. The lowest horizontal part should be at least six inches above the floor.

Basic Design, Construction and Modification

CAPACITY

1. The washer should be designed to handle the maximum load which is anticipated. The washer should not be overloaded beyond the designed maximum limit or it will become inefficient. It is recommended that the maximum capacity of a washer should not exceed 50 tons per hour and that possibly two sizes should be made available, one at 25 tons per hour, the other at 50 tons per hour.

2. The maximum load could be determined from the cooker and/or evaporator capacity available to the operation.

WATER AVAILABILITY

1. Of prime importance is the availability of fresh and/or reusable water with emphasis on the utilization of water which has already been used in another operation. In considering the re-use of water, an essential factor would be the effect of possible microbial contamination due to heavy organic load or elevated temperatures.

2. The water system should be of a size which will adequately supply the proper pressure for efficient operation of the spray heads. The orifice of the spray heads should be of sufficient size to deliver 8 to 10 gallons per minute at 40 to 80 pounds pressure.

CONVEYANCE TO THE WASHER

1. Transfer of tomatoes to the washer should be accomplished with minimum damage from one of the following systems:

a. Flumes
b. Belt conveyor
c. Direct dump of tomatoes
d. Others

SOAK TANK

1. The soak tank should be constructed of material with smooth impervious surfaces and having no ledges, crevices, or other locations in which dirt, debris or other contaminants may accumulate.

2. The soak tank should be of sufficient capacity to handle the anticipated maximum load of tomatoes. The water capacity of the soak tank should be the minimum for efficient operation to insure rapid turnover of the water in the tank. Design should assure rapid replacement or turnover of all water in the tank without dead spots.

3. All parts of the soak tank should be accessible for ready cleaning. A manhole should be provided at the bottom of the tank to permit cleanout of sediment. A rapid manual drain should be provided for emptying the tank.

4. A drain should be provided at the bottom of the soak tank of adequate size to continuously discharge settled materials. This may consist of a stand pipe discharging at water level.

5. The bottom of the soak tank should slope from all points to the drain in a manner to facilitate removal of settled dirt with the normal water overflow.

6. Water depth must be sufficient to prevent damage to tomatoes entering the tank.

7. The soak time should be adequate to soften adhering dirt on tomatoes and coordinate with efficiency of subsequent spray wash.

8. A method for removing stems, leaves and floating debris should be provided. Space should be provided for manual removal of excessive floating debris.

9. Provision for the addition of detergent, wetting agent, chlorine, etc., may be added if desired.

CONVEYANCE SYSTEM UNDER SPRAYS

1. (See "Recommendations of Sanitary Design For Basic Horizontal Belt Conveyors For In-Process Food Products" N.C.A. Information Letter of March 19, 1955.)

2. No wooden parts should be used.

3. The conveyor guides should be easily removed to permit cleaning.

4. Provision should be made at all tomato transfer points to prevent the accumulation of leaves, stems and other debris by use of counter rotating drum or other device.

5. A roller conveyor system is preferable and should be:

a. Of sufficient size to permit a single layer of tomatoes under maximum loading conditions.

b. All rollers should be sealed with end plates flush with the end of the roller, and ground smooth.

c. The rollers must turn freely in sanitary bearings. Sanitary gear tracks may be used.

d. The spacing and size of rollers should permit free rotation of the tomatoes, and be spaced far enough apart to permit debris and soft tomatoes to be washed through the rolls, and provision should be made for discharge of debris.

e. The length of the roller conveyor should be adequate to provide at least two rotations of the tomatoes under the spray system.

f. A horizontal section of roller conveyor is desirable for efficient spray washing.

6. Mesh type belt (elevator) systems may be used provided:

a. The cleats are of such heights as to permit the carrying of only one layer of tomatoes.

b. A second set of sprays are placed under the belt directed up onto the tomatoes. (See spray system.)

SPRAY SYSTEM

1. Sprays should be located above horizontal sections of the conveyor for most efficient washing.

2. The nozzles should be spaced not further than 1 foot apart, being sure that transverse spray patterns overlap.

3. At least three spray headers should be employed, with nozzles staggered to insure complete coverage of tomatoes.

4. Flat fan spray nozzles appear to produce the most efficient washing.

5. An orifice diameter of ¼ inch is satisfactory. Each nozzle should be supplied with 8 to 10 gallons per minute.

6. The nozzles should be located 7 to 10 inches above the tomatoes.

7. An efficient filter or other device, followed by non-corroding piping, is desirable to prevent clogging of the nozzles.

8. Provision for easy cleaning of clogged nozzles without stopping the line, should be provided, such as valves and demountable header exchange.

9. The water pressure supplied to the spray system should be from 40 to 80 p.s.i.g. for washing or pressures may be increased for partial trimming.

The above quoted figures are for minimum capacity washers. Additional spray heads will have to be incorporated for large capacity washers.

PROVISIONS FOR USE OF RECLAIMED WATER, AND RECIRCULATION OF WATER

Reclaimed water may be used in preliminary spraying and soaking operations. Based on present knowledge, warm water should not be added to soak tanks to raise temperatures above 85°F. The installation of inexpensive thermometers in soak tanks is suggested. It is advisable that the water from the first bank of sprays, since it will contain debris and soft tomato parts, should be wasted. The water from subsequent sprays may be used as a make-up water in the soak tank.

When reclaimed or recirculated water is used in preliminary spray operations, provision should be made for a final spray using clean water.

Reference

National Canners Association Research Reports No. 57 W-21, *Studies on Tomato Washing Operations* and Information Letter No. 1666 of January 30, 1958, "More Effective Product Washing with Less Water" contain basic data relating to many of the above recommendations.

Task Committee For Development On Sanitary Construction of Raw Fruit and Tomato Washers:

Bruno A. Filice, *Chairman*
Robert N. Berry
Warren S. Enochian
Robert Krupp
Rolie O'Neal
Paul C. Wilbur

Feb. 20, 1959

Approved by Committee on Sanitation of Canning Equipment

N.C.A. Berkeley Laboratory Is Host to Student Groups

The N.C.A. Berkeley Research Laboratory has been host recently to three groups of students having professional interest in canning technology.

The University of California graduate class in sanitary science visited the Berkeley Lab on the afternoon of March 12. Walter S. Mangold, associate professor of public health, accompanied his students on a tour of the laboratory and a discussion of some phases of the laboratory's work with N.C.A. staff members. The class consists of 16 students majoring in sanitary science.

Twenty-six students and the instructors of the U. S. Navy Environmental Sanitation School in Oakland, Calif., spent the afternoon of March 19 at the Berkeley Lab. They toured the laboratory, and staff members discussed phases of research and canning technology of interest to the group. After graduation the students are expected to have responsibilities involving storage and use of large quantities of canned foods.

On March 25 a group of 14 senior students and instructors from the Food Technology Department of Oregon State College visited. The group was led by Dr. Lois A. Sather, assistant professor. They toured the Berkeley building, and several N.C.A. staff members spoke to them on the activities and services of N.C.A.

Doyle Speaks on Food Industry

Edwin S. Doyle, who is responsible for the sanitation work at the N.C.A. Berkeley Laboratory, was invited to participate in a seminar at the University of California March 19.

The seminar was directed by Dr. Alvin Leonard, health officer of the City of Berkeley, and 14 members of the University's class in public health administration took part. Students in this class are medical doctors studying at the University for their M.P.H. degrees.

At a discussion of public health administration problems Mr. Doyle spoke primarily on public health problems involving the food industry.

Dr. Stier Speaks to Army

Dr. Howard L. Stier, Director of the N.C.A. Division of Statistics, spoke to the graduating class of the QM's course in statistical quality control at its graduation ceremonies in Fort Lee, Va., March 27.

Text of FDA Order Establishing Standards of Identity for Artificially Sweetened Canned Fruits

Following is the text of the FDA order establishing definitions and standards of identity for certain artificially sweetened canned fruits, as published in the *Federal Register* of March 25:

TITLE 21—FOOD AND DRUGS

Chapter 1—Food and Drug Administration, Department of Health, Education, and Welfare

SUBCHAPTER B—FOOD AND FOOD PRODUCTS

PART 27—CANNED FRUITS AND CANNED FRUIT JUICES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER

Artificially Sweetened Canned Fruits; Order Establishing Identity Standards

In the matter of amending the definitions and standards of identity for certain canned fruits to provide for the use of artificial sweeteners and adopting definitions and standards of identity for certain artificially sweetened canned fruits:

A notice of proposed rule making was pubished in the *Federal Register* of May 28, 1957 (22 F. R. 3733), setting forth proposals of the National Canners Association, 1133 20th Street, N. W., Washington, D. C., to amend the definitions and standards of identity for canned peaches, apricots, pears, cherries, fruit cocktail, and figs—to provide for the use of artificially sweetened packing media. This notice also set forth the proposal made by the Commissioner of Food and Drugs on his own initiative that definitions and standards of identity be established for the following canned fruits: Artificially sweetened peaches, artificially sweetened apricots, artificially sweetened pears, artificially sweetened cherries, artificially sweetened fruit cocktail, and artificially sweetened figs. This notice invited all interested persons to submit views and comments on both proposals.

Several comments were concerned with making sure that artificially sweetened canned fruits would bear labeling in compliance with those regulations promulgated pursuant to section 403(j) of the Federal Food, Drug, and Cosmetic Act which prescribe label statements for foods purporting to be or represented for special dietary use. It is unnecessary to include a provision in each standard of identity calling attention to the necessity for labeling artificially sweetened canned fruit in compliance with the requirements of the regulations under section 403(j) because, as pointed out by the general regulation in 21 CFR 10.1, nothing in a food standard may be construed as affecting the concurrent applicability of the general provisions of the act and the regulations thereunder.

Upon consideration of the views and comments submitted and other relevant information, it is concluded that to promote honesty and fair dealing in the interest of consumers the standards for the named canned fruits should not be amended to provide for the use of artificially sweetened packing media but that, instead, definitions and standards of identity for artificially sweetened canned fruits should be adopted as hereinafter set forth.

Now, therefore, pursuant to the authority vested in the Secretary of Health, Education, and Welfare by the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended 70 Stat. 919, 62 Stat. 991; 21 U.S.C. 341, 371) and delegated to the Commissioner of Food and Drugs by the Secretary (23 F.R. 9500): *It is ordered*, That the following definitions and standards of identity be established:

§ 27.5 Artificially sweetened canned peaches; identity; label statement of optional ingredients.

(a) Artificially sweetened canned peaches is the food which conforms to the definition and standard of identity prescribed for canned peaches by § 27.1, except that in lieu of a packing medium specified in § 27.1(c), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such packing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened ....," the blank being filled in with the name prescribed by § 27.1 for canned peaches having the same optional peach ingredient.

(2) The artificially sweetened food is subject to the requirements for label statement of optional ingredients used, as prescribed for canned peaches by § 27.1. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

§ 27.14 Artificially sweetened canned apricots; identity; label statement of optional ingredients.

(a) Artificially sweetened canned apricots is the food which conforms to the definition and standard of identity prescribed for canned apricots by § 27.10, except that in lieu of a packing medium specified in § 27.10(c), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such pack-

ing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened ....," the blank being filled in with the name prescribed by § 27.10 for canned apricots having the same optional apricot ingredient.

(2) The artificially sweetened food is subject to the requirements for label statement of optional ingredients used, as prescribed for canned apricots by § 27.10. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

§ 27.24 Artificially sweetened canned pears; identity; label statement of optional ingredients.

(a) Artificially sweetened canned pears is the food which conforms to the definition and standard of identity prescribed for canned pears by § 27.20, except that in lieu of a packing medium specified in § 27.20(c), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such packing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened ....," the blank being filled in with the name prescribed by § 27.20 for canned pears having the same optional pear ingredient.

(2) The artificially sweetened food is subject to the requirements for label statement of optional ingredients used, as prescribed for canned pears by § 27.20. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

§ 27.34 Artificially sweetened canned cherries; identity; label statement of optional ingredients.

(a) Artificially sweetened canned cherries is the food which conforms to the definition and standard of identity prescribed for canned cherries by § 27.30, except that in lieu of a packing medium specified in § 27.30(c), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such packing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened ....," the blank being filled in with the name prescribed by § 27.30 for canned cherries having the same optional cherry ingredient.

(2) The artificially sweetened food is subject to the requirements for label statement of optional ingredients used, as prescribed for canned cherries by § 27.30. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

§ 27.43 Artificially sweetened canned fruit cocktail; identity; label statement of optional ingredients.

(a) Artificially sweetened canned fruit cocktail is the food which conforms to the definition and standard of identity prescribed for canned fruit cocktail by §27.40, except that in lieu of a packing medium specified in §27.40(c), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such packing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened fruit cocktail."

(2) Artificially sweetened fruit cocktail is subject to the requirements for label statement of optional ingredients used, as prescribed for canned fruit cocktail by § 27.40. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

§ 27.73 Artificially sweetened canned figs; identity; label statement of optional ingredients.

(a) Artificially sweetened canned figs is the food which conforms to the definition and standard of identity prescribed for canned figs by § 27.70, except that in lieu of a packing medium specified in § 27.70(c), the packing medium used is water artificially sweetened with saccharin, sodium saccharin, calcium cyclamate, sodium cyclamate, or any combination of two or more of these. Such packing medium may be thickened with pectin.

(b) (1) The specified name of the food is "artificially sweetened ....," the blank being filled in with the name prescribed by § 27.70 for canned figs having the same optional fig ingredient.

(2) The artificially sweetened food is subject to the requirements for label statement of optional ingredients used, as prescribed for canned figs by § 27.70. If the packing medium is thickened with pectin, the label shall bear the statement "thickened with pectin."

Any person who will be adversely affected by the foregoing order may at any time prior to the thirtieth day from the date of its publication in the *Federal Register* file with the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, 330 Independence Avenue SW., Washington 25, D.C., written objections thereto. Objections shall show wherein the person filing will be adversely affected by the order, shall specify with particularity the provisions of the order deemed objectionable, the grounds for the objections, and shall request a public hearing. Objections may be accompanied by a memorandum or brief in support thereof. All documents shall be filed in quintuplicate.

Effective date. This order shall become effective 90 days from the date of its publication in the *Federal Register*, except as to any provisions that may be stayed by the filing of objections thereto. Notice of the filing of objections, or lack thereof, will be announced by publication in the *Federal Register*.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371. Interprets or applies sec. 401, 52 Stat. 1046, as amended; 21 U.S.C. 341)

Dated: March 19, 1959.

[SEAL] JOHN L. HARVEY,
Deputy Commissioner of Food and Drugs.

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